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# Beef retail cuts stations lesson

Volume 26 | Gr. 9-12

Time: 20 mins.

Unit: Meats Unit, Beef Retail Cuts, Beef



### FPP.03.01.04.a:

Identify and describe foods derived from different classifications of food products.

### AS.06.02.03.a.

Identify and summarize the properties, locations, and functions and types of animal cells, tissues, organs, and body systems.

### AS.06.03.03.a.

Research and summarize the use of products and by-products derived from animals.

### AS.06.03.03.b.

Evaluate and select products from animals based on industry standards.

## Overview

Students will be able to identify retail beef cuts.

## Activity

1. Divide the Nasco Beef Cut Identification (W09875) into four stations around the classroom.
2. Divide class into four groups. Assign each group to a station. Students will use the Nasco Beef Cut Identification to complete the worksheet on the following page.
3. For the fourth station students need teacher approval before recording the information on their worksheet. A teacher signature, stamp, or sticker can serve as a teacher approval mark.

## Materials list

- Nasco Beef Cut Identification Program (W09875)

# Retail beef cuts station – worksheet

Volume 26

Name: \_\_\_\_\_ Class: \_\_\_\_\_ Date: \_\_\_\_\_

**Station 1:** Use the Nasco Beef Cut Identification (W09875) to complete the questions below for Brisket, Chuck, Flank, and Loin Wholesale cuts.

1. Describe a retail cut that comes from the Brisket.

2. Describe a retail cut that comes from the Chuck.

3. Describe a retail cut that comes from the Flank.

4. Describe a retail cut that comes from the Loin.

**Station 2:** Use the Nasco Beef Cut Identification (W09875) to complete the questions below for Plate, Ribs, Round, and Various Wholesale cuts.

1. Describe a retail cut that comes from the Plate.

2. Describe a retail cut that comes from the Ribs.

3. Describe a retail cut that comes from the Round.

4. Describe a retail cut that comes from Various Wholesale Cuts.

**Station 3:** Use the Beef Cuts and Recommended Cooking Methods Chart to complete the questions below.

1. List 3 retail cuts that comes from the Chuck.

5. List 3 retail cuts that comes from the Other.

2. List 3 retail cuts that comes from the Rib.

6. List 2 retail cuts that comes from the Brisket.

3. List 3 retail cuts that comes from the Loin/Sirloin.

7. List 3 retail cuts that comes from the Plate/Flank.

4. List 3 retail cuts that comes from the Round.

**Station 4:** Match the retail beef cut picture with the correct name. Have your teacher check your answers. Then use the Beef Made Easy fact sheet to identify which wholesale cut it comes from.

**Teacher check:**

95% Lean Ground Beef:

Top Sirloin:

Tenderloin:

Flank Steak:

T-Bone:

Brisket:

Top Loin: